



Cucumber and Tofu Salad

SERVES 4

In the south of Bali there is a beautiful volcano called Mount Batur that is surrounded by lakes and lush green valleys. While driving nearby, my friends and I stopped at a coffee shop. The shop had a gorgeous balcony where we sat and gazed at the gorgeous mountain surrounded by clouds floating in the sky. We were served the most delicious coffee and snacks, including a cucumber salad with fried bits of tofu. It was so refreshing and the perfect afternoon bite after a long drive. I thought about that salad for days afterwards and recreated it with the view of Mount Batur in my mind. I added green chiles and plenty of sesame oil for more flavor and it has become one of my favorite salads. I often make it for a light lunch, but it's also delicious served with my Balinese roasted chicken.

INGREDIENTS

1 cup vegetable oil	1 Thai green chile, minced
8 ounces firm tofu, cut into 1" cubes and patted dry	1/2 teaspoon Morton kosher salt
1/2 cup peanuts, with skin on	1/4 cup sesame oil
1 pound cucumbers (about 2 large), peeled	2 cloves garlic, minced
12 ounces shelled edamame beans	1 teaspoon soy sauce
1 teaspoon Morton kosher salt, plus 1/2 teaspoon	1 tablespoon cilantro, chopped

PROCESS:

Heat the oil in a medium skillet to 365 degrees. Carefully place half of the tofu cubes in the oil and fry, turning, until all sides are lightly browned, about 2 minutes. Transfer with a slotted spoon to a plate lined with paper towels. Repeat with the remaining tofu.

Fry the peanuts in the oil remaining in the pan until lightly browned, about 2 minutes, gently shaking the pan so all sides get fried. Transfer with a slotted spoon to a plate lined with paper towels and let cool.

Bring a medium pot of water to a boil and add 1 teaspoon of the salt. Add the edamame and cook for 5 minutes, until tender. Drain and rinse under cold water. Peel the cucumbers and cut each in half lengthwise. Using a spoon, scoop out the seeds and discard. Cut the cucumbers into 1-inch cubes and place in a bowl. To the cucumbers, add the tofu, peanuts, and edamame, along with the green chile and remaining 1/2 teaspoon salt. In a small bowl, whisk together the sesame oil, garlic, and soy sauce. Pour over the salad and gently toss with a spoon, careful not to crush the tofu. Sprinkle with sesame seeds and cilantro and serve immediately.